

Potatoes braised with leeks, bacon and fresh garden Herbs

The key to this dish is to cook the potatoes in stock quite quickly and producing a self saucing glaze full of traditional flavours, it can be served as an accompiament to many other dishes such as fish chicken and sausages but can be served alone as a light lunch.

6 medium sized potatoes (variety suitable for boiling)
½ large leek 180-200g
2 bacon rashers or 30g pancetta
300g chicken stock (low salt if using commercially made)
30mls olive oil
3 fresh bay leaves
a few sprigs of fresh thyme
a handful of Italian flat parsley
a little freshly ground black pepper

Pre heat your oven to 180°c, Peel the potatoes and slice into ½ cm rounds, slice the leek and rinse in a colander, Dice the bacon and fry in a pan (*one that can be put into an oven*) with a little of the olive oil until it is well coloured, add the leeks and cook until they have softened a little, lay the potatoes on top in overlapping layers, this does not have to be too accurate, pour the stock over the potatoes, the stock should almost, but not quite cover them, poke the bay leaves in between the potatoes, pick the thyme leaves from the sprigs and add on top, season with a grind of black pepper and sprinkle over the remaining olive oil.

Bring to the boil and place in pre-heated oven, cook for about 20minutes until the potatoes are taking on a little colour and the cooking liquids have reduce to a nice syrupy consistency.

Chop the parsley and mix it gently into the potatoes.